

Amendments to the Specification:

Please replace the paragraph, beginning at page 6, lines 19-20, with the following rewritten paragraph:

E(i) Initial tests were carried out on a Fluorexon solution in water (a) and the Fluorexon solution immobilised in a film produced from 10% PVA in analogous manner to C above ~~(b)~~, and fluorescence peaks were determined. ~~These are plotted in accompanying Figure 1. It can be seen that there is a~~ A distinct fluorescence peak at about 520nm was seen for the solution and at about 530nm for the film, demonstrating a slight shift because of the matrix of the film.

Please replace the paragraph, beginning at page 6, lines 25-27, with the following rewritten paragraph:

E(ii) Samples of the Pd:F solution prepared in A above were taken. One was retained as a control (a) and other samples were admixed with 10^{-6} M diethylamine. Fluorescence was measured at various times ~~and the fluorescence spectra are plotted on accompanying Figure 2.~~ It was readily seen that there ~~is~~ was an increasing intensity with time, demonstrating the release of fluorescent ligand from the complex. Similar results have been obtained when the diethylamine was replaced with the amino-acid cysteine.

Please replace the paragraph, beginning at page 7, lines 1-9, with the following rewritten paragraph:

E(iii) The fluorescence of the labels used in the tests described in D above was established. In the case of the meat stored in the refrigerator at 24 hours, ~~the fluorescence plots are shown in Figures 3 and 4 at 24 hours and at 168 hours (seven days) respectively. It is to be noted that in Figure 4 the Y scale is very much expanded in comparison to Figure 3. A~~ a very small peak ~~is shown~~ was found for the film exposed to chicken breast ~~(a) in Figure 3~~, but there ~~is~~ was no significant fluorescence from the film exposed to minced beef ~~(b)~~. ~~A control of film sample stored over sterile water (c) is shown for comparison. However, by 168 hours, there has been~~ was a dramatic increase in intensity in fluorescence in both cases. Both samples looked and smelled "spoilt" by this stage.

Please replace the paragraph, beginning at page 7 lines 11-14, with the following rewritten paragraph:

In the case of the meat stored at room temperature for 24 hours, ~~the label fluorescence plots are shown in Figure 5. Both~~ both chicken breast (a) and minced beef (b)

showed dramatic peaks at about 550nm. The control (c) of a label over sterile water ~~does~~did not show any corresponding peak. Although the intensity of the fluorescence from these meat labels is not so great as that resulting from seven days in the refrigerator, it is clear that the spoilage process has begun and that the Pd complex is being affected by spoilage products to release the fluorophore.